

CITY FISH MARKET®

TODAY’S FRESH CATCH SELECT YOUR FISH • SELECT YOUR PREPARATION

Atlantic Swordfish	34.00	Yellowtail Snapper	30.00	Sea Scallops	38.00	Chilean Sea Bass	46.00
Yellowfin Tuna	33.00	Flounder	32.00	Atlantic Mahi Mahi	28.00	Atlantic Black Grouper	36.00
Halibut	32.00	Genuine New England Cod ...	32.00	Faroe Islands Salmon	34.00	Rainbow Trout	29.00
						New England Lemon Sole	33.00

SAUTÉED, BROILED or BLACKENED with olive oil and fresh lemon

choose 2 sides: fresh vegetable medley, whipped or scallion whipped potato, jasmine rice, whipped sweet potato or french fries { salads not included }

* **HONG KONG STYLE** sherry soy, scallions, ginger, wok spinach, bowl of jasmine rice

ICED TOWER *

WHOLE MAINE LOBSTER, (4) JUMBO ATLANTIC SHRIMP,
(4) OYSTERS, (4) CLAMS and COLOSSAL LUMP CRAB
Three Sauces Serves 3 - 4 92.00

ICED OYSTERS & CLAMS *

DAILY OYSTER SELECTION EAST & WEST COAST 3.75 ea
OYSTER SAMPLER 6 pcs 22.00
Pink Peppercorn Mignonette, Traditional Red Cocktail Sauce & Horseradish
TOP NECK CLAMS 1/2 doz. 15.00
OYSTERS & CLAMS 3 each 19.50

SHRIMP & CRAB COCKTAILS *

JUMBO FLORIDA SHRIMP 22.00
COLOSSAL LUMP CRAB 27.00
HALF & HALF COLOSSAL LUMP CRAB & JUMBO SHRIMP ... 26.00
Pink Brandy Mayo, Traditional Red Cocktail Sauce & Lemon

SOUPS

NEW ORLEANS SEAFOOD GUMBO, CHICKEN ANDOUILLE &
STEAMED JASMINE RICE 12.00
MAINE LOBSTER BISQUE 12.00
NEW ENGLAND CLAM & COD CHOWDER 11.00

APPETIZERS

CFM FRESHLY SMOKED FISH DIP *perfect to share*
Chips, Carrots, Celery Sticks 16.00
SKILLETT ROASTED OYSTERS
White Wine, Garlic, Butter, Parmesan Crumbs 5 pcs 20.00
CHAR-GRILLED MEDITERRANEAN OCTOPUS
Pickled Red Onion, E.V. Olive Oil, Capers, Greek Olives 22.00
BLUEPOINT OYSTERS *ROCKEFELLER* AU PERNOD 5 pcs 20.00
BROILED CLAMS CASINO 6 pcs 15.50
Shallots, Sweet Peppers, Bacon
STEAMED MUSSELS *GILBERT*
White Wine, Garlic, Shallots, Cream 19.00
MUSSELS *FRA DIAVLO*
Spicy Tomato, Garlic, White Wine 19.00
CEVICHE OF PRISTINE SEAFOOD*
Fresh Mango, Citrus Juices, Cilantro, Jalapeno 18.00
CRISPY MAINE CALAMARI
Garlic Aioli, Marinara Sauce 18.00
SWEET HEAT LIGHTLY FRIED MAINE CALAMARI 18.00
SPICY *POW POW* TEMPURA SHRIMP 16.00

YELLOWFIN TUNA TARTARE
Wasabi Crème Fraiche 19.75
SUPER LUMP CRAB *FRITTERS*
Spicy Remoulade, Homemade Chips 3 pcs 17.00
JUMBO LUMP CRAB CAKE Grain Mustard Beurre Blanc 27.00
SIGNATURE COLD WATER LOBSTER TAIL
Lightly Fried, Honey-Mustard Aioli, Drawn Butter, Lemon .. 8 oz 36.00

SALADS

TRADITIONAL CAESAR Sicilian Anchovy 12.00
CFM *CHOPPED* SALAD Creamy Basil Ranch Dressing 13.00
LOADED ICEBERG WEDGE
Tomato, Smoked Bacon, Chives, Blue Cheese Dressing 13.00
BABY MESCLUN LETTUCES Vinaigrette 11.00

SIDES *SERVES ONE TO TWO. 9.* (as a substitution add 2.00)

Steamed Broccoll Sautéed Baby Leaf Spinach
Maryland French Fries Bowl Creamy Cole Slaw
Vegetable Medley Fresh Basil Potato

TODAY’S FRESH CATCH & SALAD PLATTER

Fresh Catch of Your Choice with Caesar Salad or Mesclun Lettuces Vinaigrette
Other Salads \$4.00 supp Sides are A’ la Carte

TODAY’S LOCAL WHOLE FISH

Char Broiled, E.V. Olive Oil, Lemon, Capers and Fresh Vegetable Medley

LOBSTER LOBSTER

LIVE MAINE LOBSTERS (2 to 4 Lbs) Steamed & Cracked, Drawn Butter, Lemon. Mkt
add Savory Jumbo Lump Crab Cake Stuffing. 14.00

SIGNATURE TWIN SOUTH AFRICAN LOBSTER TAILS We Made Famous in 1979
Lightly Fried, Honey-Mustard Aioli, Drawn Butter, Lemon. 1 Lb. 74.00

CFM FAVORITE STUFFED 1½ LB MAINE LOBSTER Savory Lump Crab Cake Stuffing 58.00

ALASKAN RED KING CRAB LEGS 1 1/4 Lbs. Mkt.

Lobster and Crab Entrees served with Whipped Potato and Thin Green Beans

BROILED SEAFOOD PLATTER

ALL JUMBO MARYLAND CRAB CAKE,
JUMBO GULF SHRIMP, JUMBO SCALLOPS
& FAROE ISLANDS SALMON FILET. 56.00
Whipped Potato, Sauteed Vegetables, Tartar Sauce, Lemon

FRIED SEAFOOD PLATTER

ALL JUMBO MARYLAND CRAB CAKE,
JUMBO GULF SHRIMP, JUMBO SCALLOPS
& GROUPER FILET. 56.00
Cole Slaw, Maryland Fries, Tartar Sauce, Lemon

Entree Specialties

COLOSSAL LUMP CRAB SALAD PLATE
Chopped Lettuce, Tomato, Deviled Eggs, Rice Wine Vinaigrette. 32.00

FISH & CHIPS GENUINE NEW ENGLAND COD
Beer Battered Cod, Thin Fries, Coleslaw, Tartar Sauce, Malt Vinegar 32.00

SAUTÉED FLORIDA GROUPER *FRANCESE*
Lemon Butter, Capers, Vegetable Medley 36.00

SKILLET SEAFOOD NEWBURG AU GRATIN
Colossal Lump Crab, Large Shrimp, New England Sea Scallops, Steamed Jasmine Rice 34.00

SAUTÉED DOUBLE BREAST OF CHICKEN *PARISENNE*
Lemon Beurre Blanc, Capers, English Peas in Saffron Rice Pilaf 29.00

STUFFED FLOUNDER CASSEROLE
Shrimp, Crab, Scallops & Mushrooms, White Wine Sauce 34.00

JUMBO FLORIDA SHRIMP *FETTUCINE ALFREDO*
Fettuccine Pasta, Parmesan Cream 32.00

PARMESAN CRUSTED FAROE ISLANDS SALMON
Crispy Basil Potato Cake, Steamed Broccoli 35.00

HONG KONG COMBO CHILEAN SEA BASS & FAROE ISLANDS SALMON
Steamed, Sherry Soy, Wok Baby Spinach, Ginger, Bowl Jasmine Rice (Sea Bass only 46.00) 38.00

BONELESS WHOLE RAINBOW TROUT SAUTÉED *AMANDINE*
Brown Butter, Toasted Almonds, Thin Green Beans, Baked Sweet Potato 29.00

PECAN CRUSTED SALMON TROUT FILET
Bourbon Honey Butter, Whipped Sweet Potato, Steamed Broccoli 32.00

NEW FAVORITE SAUTÉED FLOUNDER GRENOBLOISE
Brown Butter Lemon Filets, Capers & Croutons, Scallion Mash Potato, Thin Green Beans 33.00

LEMON SOLE *PARISIENNE*
Lemon Butter, Capers, Rice Pilaf, Vegetable Medley 33.00

ATLANTIC SWORDFISH *PEPPER STEAK*
Cracked Pepper Crust, Portobello Mushroom, Confit Potato, Brandy Peppercorn Sauce 35.00

MARYLAND JUMBO LUMP CRAB CAKES ¼ lb. ea
Scallion Whipped Potato, Thin Green Beans, Grain Mustard Beurre Blanc (2) 58.00 / (1) 32.00

JUMBO FLORIDA SHRIMP - LIGHTLY FRIED
Maryland Fries, Cole Slaw, Tartar Sauce, Lemon 32.00

STEAKS & CHICKEN *ADD OUR SIGNATURE COLD WATER LOBSTER TAIL 36.00*

Garlic Parmesan Fries

*1855 FILET MIGNON Center Cut. 6 oz 44.00 / 8 oz 54.00

*USDA PRIME N.Y. STRIP STEAK 12 oz 52.00

*USDA PRIME RIBEYE STEAK 14 oz 54.00

ORGANIC CHICKEN BREAST *DIJONAISE* over ½ lb. 28.00

*ITEMS SERVED RAW OR UNDERCOOKED OR ARE COOKED TO ORDER.

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

ITEMS & PRICES SUBJECT TO CHANGE BASED ON AVAILABILITY & MARKET. 10.28.2025